

STARTERS

NEROS' CLASSIC CHILLED JUMBO SHRIMP COCKTAIL	15
Tomato Horseradish Sauce	
RICOTTA RAVIOLI	15
Shiitake Mushrooms, Tomato Coulis, Crisp Fennel, Toasted Pine Nuts & Micro Greens	
MAPLE GLAZED QUEBEC FOIE GRAS	18
Honey Roasted Forelle Pears, Cabernet Reduction, Toasted Savoury Fruit Scone	
PROSCIUTTO & MELON TRIO	9
Banyuls Vinegar, Fresh Melon, Sliced Prosciutto, Lavender Sabayon	
1/4 LB KING CRAB LEGS	16
Chilled or Steamed	
SESAME AHI TUNA NICOISE	16
French Beans, Baby New Potato, Pickled Egg, Black Olive Purée, Truffle Anchovy Vinaigrette	
ESCARGOT	14
Hon Shimeji Mushrooms, Herbed Beurre Blanc & Puff Pastry	
PAN SEARED MAINE DIVER SCALLOP	16
Oyster Mushrooms, Asparagus, Caviar & Yellow Curry Sauce	
JUMBO CRAB CAKE	15
Colossal White Crab Meat, Roasted Corn Relish, Saffron Aioli	
OYSTERS ON THE HALF SHELL	MARKET PRICE
<i>Please Ask Your Server For Our Selection</i>	
PEPPERED BISON CARPACCIO	15
Macadamia Nut Oil, Shaved Parmesan & Micro Watercress	

SOUPS & SALADS

 WILD MUSHROOM CHOWDER	7
Five Mushrooms, Wild Rice, White Beans, Potatoes & Wildflower Honey	
CHEF'S DAILY SOUP CREATION	6
Please ask your server for our Chef's daily creation	
TRADITIONAL ONION SOUP	7
Swiss Cheese & Focaccia Croutons	
NEROS' CLASSIC CAESAR SALAD	9
Crisp Romaine, Parmesan, Focaccia Croutons, Lemon Garlic Dressing, Double Smoked Bacon	
SALT ROASTED RED & GOLDEN BEET SALAD	9
Chèvre Goat Cheese, Mixed Greens, Toasted Pumpkin Seeds & Pumpkin Seed Vinaigrette	
BLACK PRINCE TOMATO AND BOCCONCINI	9
Heritage Tomatoes, Unripened Mozzarella, Fine Olive Oil, Aged Balsamic Reduction	

*Please advise your server of any food allergies.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness.*

 *Featured in The Seven Stars Cookbook*

NEROS

A great steak is in the details

At Neros, our culinary masters continuously research the best cuts and varieties of beef to offer on our menu. We examine everything from the type of beef, the marbling of the cut, the dry aging process, to the region it's from. Everything is considered, so your steak is perfect and mouth-watering every time.

Caesars Windsor, Executive Chef, Patrick McClary

Neros Restaurant, Chef, Deron Lepore

Neros Manager, Henry Aboagye

A message from Chef Deron

“We are committed to bringing you the finest quality ingredients and we take great pride in exceeding your expectations. We prepare each dish with the highest degree of care with your specific preferences in mind.”

*The following is what you can consistently expect from
our team as they prepare your meal:*

Rare

Lightly seared outer layer, cool to warm centre
and maximum juiciness with red centre.

Medium Rare

Medium seared outer layer, warm centre
and medium juiciness red to pink centre.

Medium

Medium-Plus seared outer layer, warmer centre,
moderate juiciness pink centre.

Medium Well

Medium-Plus seared outer layer, warm to hot centre,
some juiciness faint pink centre.

Well Done

Maximum seared outer layer, warm to hot centre,
minimal juiciness no pink centre.



Neros private dining room with a riverfront view is available for special occasions or business meetings with room to accommodate up to 36 guests. The intimate Bacchus Room is surrounded by a spectacular glass wine display and can be reserved for up to 14 people.

For your next special event, call our
Sales & Catering Team at 519-985-2822

To book your reservations, call 1-800-991-8888

NEROS' CUTS

All cuts will be complimented with an appropriate side dish,
one of our toppings & sauces

Toppings: Blue Cheese · Roasted Garlic · Truffle Mushrooms

Sauces: Béarnaise · Red Wine · Three Peppercorn Brandy
Neros Signature Steak Sauce

8OZ. CERTIFIED ANGUS FILET 38

Certified Angus® steaks are highly regulated which ensures only the finest quality beef bears this world-renowned brand. Just 8% of all beef qualify under the Angus' strict specifications. Meat lovers will savour every juicy, tender bite.

12OZ. USDA PRIME FILET 49

16OZ. "BONE IN" USDA PRIME STRIPLOIN 42

18OZ. USDA PRIME RIBEYE 43

USDA Prime is the superior grade with amazing tenderness, juiciness, flavour and fine texture. It has the highest degree of fat marbling with a buttery flavour that makes it a distinctively superior steak. Of all the beef produced in the U.S., less than 2% is certified as USDA Prime.

22OZ. ALBERTA TRIPLE A DRY AGED PORTERHOUSE 55

ALBERTA TRIPLE A PRIME RIB

10OZ. 29

14OZ. 38

Alberta Beef is grain fed which produces a rich and full flavour. Certified Triple-A beef is carefully selected based on the high level of marbling to produce a tender and savoury steak.

14OZ. PROVIMI VEAL T-BONE 38

Our milk-fed Provimi Veal is wonderfully tender and lean cut. Usually presented as chops, Neros offers the unique look and petite presentation of a T-bone. Because it is low in fat, our Chef de Cuisine recommends grilling no more than medium or as rare as possible.

TO ACCOMPANY YOUR PRIME CUT

Atlantic Lobster "Mac & Cheese"	14
Steamed Fresh Asparagus	5
Creamed or Steamed Baby Spinach	4
Pan Flashed Wild Mushrooms & Roasted Garlic	5
★ Cauliflower Purée	4
Baby French Green Beans	4
Truffled Potato Crisps	5
Baked Russet Potato	4
Whipped Yukon Gold Potatoes	4

★ *Featured in The Seven Stars Cookbook*

NEROS

ENTRÉE COMPOSITIONS

ATLANTIC LOBSTER TAIL 7OZ. 34
Drawn Sweet Butter & Fresh Select Vegetables

SWEET CRAB MASCARPONE RISOTTO 33
Carnaroli Rice, King Crab, Tender Spinach,
Trumpet Mushrooms & Mascarpone Cheese

ROASTED ATLANTIC SALMON FILLET 24
Seven Grains Risotto, Asparagus, Shiitake Mushrooms, Bouillabaisse Sauce

POTATO CRUSTED AUSTRALIAN BARRAMUNDI 28
Braised Fennel, Green Beans, Tomato Ragout, Artichoke Emulsion, Black Olives

GRILLED AHI TUNA 28
Honey Mushrooms, Snap Peas, Miso Ginger Sauce, Micro Tatsoi Greens

KING CRAB LEGS 1/2 LB 34
Drawn Sweet Butter & Fresh Select Vegetables

16OZ. WILLOWGROVE HILL DOUBLE PORK CHOP 42
Green Apple and Sweet Onion Conserve,
Spiced Cider Reduction & Butternut Squash Agnolotti

We are excited to offer you an exclusive variety of Pork which is DHA and omega 3 fatty acid beneficial for optimal health. Willowgrove Hill Farms, located near Stratford, Ontario, produces natural pork which is free of antibiotics and is recognized as a healthy choice.

CHICKEN BREAST WITH OKA & HERBS 26
Chick Pea & Red Lentil Cake, Long Beans, Port Wine Anise Reduction

EWE DELL FARMS LAMB RACK 46
Herb Dijon Crusted, Bacon Rosemary Gnocchi, Anjou Pear & Shiraz Reduction

Neros is proud to promote the best our region has to offer. Award winning Ewe Dell Farms is located in Woodslee Ontario just 20 minutes drive from Caesars Windsor.

10OZ. ORGANIC BISON TENDERLOIN 49
Cauliflower Florets, Cauliflower Truffle Purée,
Honey Mushrooms, Cabernet Essence & Pine Nuts

Bison is a delicious alternative to your favourite steak. Very similar in flavour and texture to beef with a slightly sweet note, our selection of farm-raised, grain-fed bison offers a healthy, organic choice and is leaner than pork and even chicken.

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